

ABSTRACT

Fish and shellfish meat whose color tone is well preserved, particularly no *Listeria* contamination and in which discoloration is effectively prevented, and smoked products prepared from such fish and shellfish meat are provided.

Fish meat which is no *Listeria* contamination and in which discoloration is prevented can be obtained by treating the meat with a cultivation medium used for cultivating lactic acid bacteria. Specifically, the meat is immersed preferably in a sterilized or disinfected cultivation medium used for cultivating a lactic acid bacterium having antibacterial and anti-oxidative effects, or two lactic acid bacteria in combination, one having antibacterial effect and the other anti-oxidative effect. Combinational use of *Lactobacillus sake* D-1001 (FERM P-11708 or IPOD FERM BP-08544) and *Lactococcus lactis* IFO 12007 is preferred. The fish meat is preferably derived from salmon, trout or cod, and the inventive method is particularly effective for fish meat containing astaxanthin.